Food Safety and Food Irradiation Education

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Foodborne Illness A Public Health Burden

- Estimated 76 million cases per year
- 1 in four Americans gets a foodborne illness each year
- 1 in 1000 Americans is hospitalized each year
- \$6.5 billion in medical and other costs

The Burden of Foodborne Illness

- 3.5 million cases, 33,000 hospitalizations and 1600 deaths are caused by:
 - Salmonella
 - E. coli O157 and other STEC
 - Campylobacter
 - Listeria
 - Toxoplasma

Current Capabilities

- No vaccines for most pathogens
- Educating consumers, foodhandlers and producers - important, but not sufficient

Must re-engineering food production processes to reduce contamination

Robert Tauxe, Centers for Disease Control, 2001

Estimating Potential Benefits

- Assume that 50% of poultry, ground beef, pork and processed meats are irradiated
- Assume that each of these foods is the sources of 50% of foodborne E. coli O157, Campylobacter, Salmonella, Toxoplasma, and Listeria infections
- Then the benefit is a 25% reduction in morbidity and mortality due to each of these
- Leaves out the contribution of these foods to other diseases and use on other foods (fruits & vegetables)

Food irradiation: Potential annual public health benefits by specific pathogen

Pathogen	Prevented	Prevented	Prevented	Prevente
	cases	hospitalizations	major complications	deaths
E. coli O157:H7	23,000	700	250 HUS cases	20
Campylobacter	500,000	2,600	250 GBS cases	25
Salmonella	330,000	4,000	6,000 RA cases	140
Listeria	625	575	60 miscarriages	125
Toxoplasma	28,000	625	100-1,000 cases Cong. toxo	94
Total	881,625	8,500	6,660 catastrophic illnesses	352

How consumers decide what to believe

- Message comes from a trustworthy, credibility source
- Determine if the message makes sense to them
- More believable if hear the message from multiple sources over time

Multi-State Educational Program

- Update Health Professional
- Informed Consumer

Directly

Through mass media

Offer choice in the marketplace

Food Safety & Irradiation Project Collaborators

- Julie Albrecht, Nebraska
- Lynne Brown, Penn State
- Philip Crandall, U of Arkansas
- Sean Fox & Karen Penner, Kansas State
- April Mason, Purdue
- Bill Schafer, U of Minnesota
- Ron Schmidt, U of Florida
- Peggy Van Laanen & Britta Thompson, Texas A&M

Consumer Educational Materials

Video Tape and Brochure

- Accurate and science-based
- Information is relevant, understood and remembered
- Answers consumer questions

Information in Brochure

Why irradiation is important
 Incidence of foodborne illness
 Irradiation offers extra protection
 Irradiation offers other benefits

Information in Brochure

- Why irradiation is important
- Definition of food irradiation
- Assurance of safety of irradiated foods

Information in Brochure

Response to potential questions

- health affects, radioactivity
- nutritional value, community safety
- how food should be handled
- irradiation's unique benefits
- approval and endorsements

Informing the Consumer

Consumer is able to obtain sciencebased information

Local meetings

Web sources

Supermarket flyers

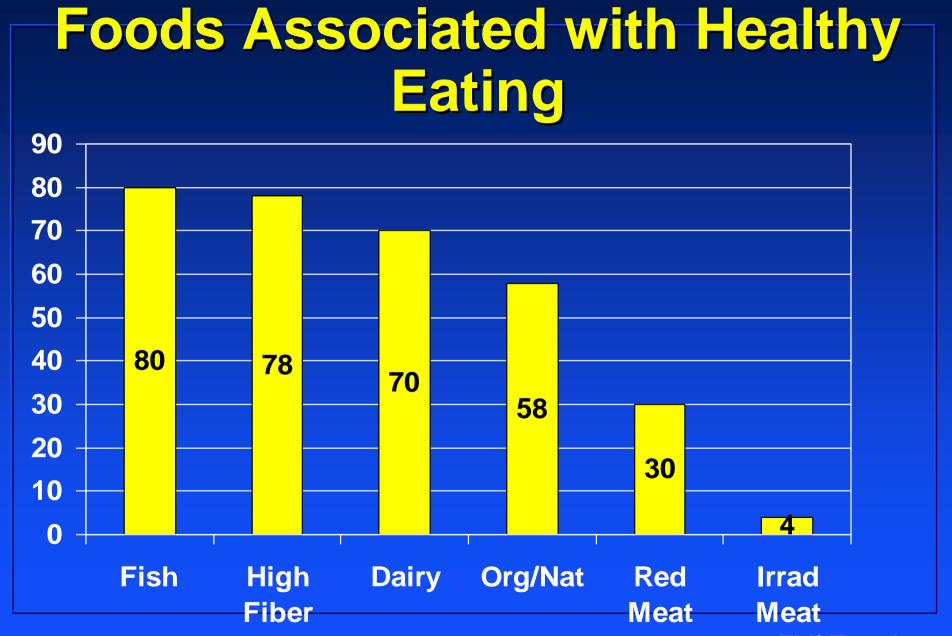
Media

Marketing Irradiated Food

- May 2002, Wegmens carries house brand fresh gd. beef chubs in all I62 supermarkets
- June 2002, Dairy Queen expands irradiated burgers to 43 stores in Minnesota
- 2002, irradiated ground beef in thousands of retail stores, fresh and frozen
- Irradiated papaya from Hawaii Pride in 1,000 retail outlets
- Irradiated beef and fruit in 1000 restaurants

Miscellaneous packaging including Huisken, Omaha Steaks, and Fairview Farms





Effect of Negative Information

- 79% Selected irradiated chicken
- Given negative information
- Information countered video and discussion
- 82% Selected irradiated chicken

Results of Ed Program-California

Purchase Intent of Irradiated Products

- 59% and 64% intended to buy irradiated fruits and meat, while only 13% and 18% were willing to buy before
- 36% of total participants specified that they would pay a 10% premium for irradiated meat



Educational Materials Available

 Food Safety First curriculum and ed resources— Minnesota

http://www.cidrap.umn.edu/cidrap/content/fs/irradiation/index.html

 Food Irradiation: Behind the Headlines, Purdue University

http://cfs123-018.cfs.purdue.edu/extension/pdf/irradiation-form.pdf

http://cfs123-018.cfs.purdue.edu/extension/pdf/irradiation-curriculum.pdf

 Frequently asked questions about Food Irradiation, English and Spanish

http://anrcatalog.ucdavis.edu/InOrder/Shop/Shop.asp